

S/N 10/044,796

PATENTIN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant:	LOSKUTOFF ET AL.	Examiner:	V. AFREMOVA
Serial No.:	10/044,796	Group Art Unit:	1657
Filed:	JANUARY 11, 2002	Docket No.:	13511.1USUI
Title:	SEmen Extender COMPOSITION AND METHODS FOR MANUFACTURING AND USING		

Supplemental Declaration Under 37 C.F.R. §1.131

I, Richard B. Lomneth, Ph.D. declare as follows:

1. I am one of the originally named inventors of the above-identified patent application.
2. I reviewed the Declaration mailed to the United States Patent and Trademark Office on March 31, 2005 in regard to U.S. Application Serial No. 10/044,796, that I signed on March 29, 2005. The Declaration mailed on March 31, 2005 is referred to as the first Rule 131 Declaration.
3. Paragraph 4 of the first Rule 131 Declaration refers to lecithin. The lecithin is lecithin obtained from a non-animal source. In particular, the lecithin referred to in Paragraph 4 of the first Rule 131 Declaration is soybean lecithin.
4. Attached is a copy of a notebook page from the same laboratory notebook as the laboratory notebook pages referred as Exhibit A in the first Rule 131 Declaration. The attached laboratory notebook page is labeled Exhibit C. The laboratory notebook page attached as Exhibit C includes the following statement:

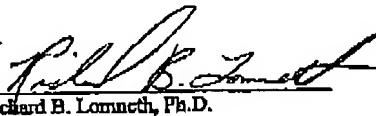
Two forms of lecithin have been obtained through Archer Daniels Midland Company. The first is a deoiled lecithin called Yelkinol AC # UF-014 and a second is an oil form called Performix B T01-069. Both are a mixture of phospholipids from soybeans. Both are high in phosphatidyl choline. We are hoping to substitute the lecithin directly for egg yolk.

5. The lecithin referred in Exhibit C is soybean lecithin which is lecithin from a non-animal source. The lecithin referred in Exhibit A of the first Rule 131 Declaration is the lecithin reported in Exhibit C. The laboratory notebook page identified as Exhibit C predates the laboratory notebook pages identified as Exhibit A in the first Rule 131 Declaration.

6. The laboratory notebook page identified as Exhibit C has been modified to remove dates.

7. I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

Date: May 6, 2007


Richard B. Lomneth, Ph.D.

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Brine specimens freezing resistance using Brine/Brilliant Blue

To: Reference, FGD in Reprofile

Species: DB Method of collection: Frictional

Sample: ~~1000 ml~~ (100 ml) constant temperature (40)

95 100 95

Mean particle count = 20 cells/organisms

Statistical calculations: same as previous

Line/Speed count: From B-Fast check final test

Wet: 14AE 40/102 DAD 12FP (0.5)
89 11 0 0 4.5

Labels: white = G-1A yellow = D-Brops
G-1B = Brilliant Blue G-1 = 5000 D-Brops

The white and yellow labels have come up with the idea of researching the main components of egg white and in an attempt to isolate protective egg components and manipulate those components in the medium to improve freezing resistance.

Interrelated online and elsewhere have been shown to import protective action to spermatozoa during freezing and subsequent thawing.

Two forms of lecithin have been examined through Arthur Daniels Midland company. The first is a dried lecithin called Lecithin H-LU-514 and the second is an oil form called Lecithin SE 70-069. Both are a mixture of phospholipids from soybeans. Both are high in phosphatidyl choline. We are hoping to substitute the lecithin directly for egg white.

Phosphatidyl choline is not soluble in water, separating out into two phases quickly.

Wetted in fatty soluble in water. At this macroscopic level, many globules have developed that will not solubilize with sonication or mixing or heating, falling out.

EXHIBIT

C